

Hospitality and Catering – Level 1–2 Award (Years 10–11)

Curriculum Intent

The Level 1–2 Award in Hospitality and Catering develops the knowledge, understanding and practical competence required for work in the hospitality and catering industry. Students gain insight into industry operations, health and safety legislation and nutrition, while developing professional working practices and evaluative skills.

Structure of the Qualification

The qualification is assessed through:

- Unit 1 (40%) – Written examination assessing industry knowledge, health and safety and nutrition.
- Unit 2 (60%) – Non-Examination Assessment including a practical examination.

Grades range from Level 1 Pass to Level 2 Distinction*.

Year 10 – Building Industry Knowledge and Practical Foundations

Students explore hospitality and catering provision, job roles and professional expectations. They examine how establishments operate and what contributes to successful service, including cost control, customer requirements and environmental considerations.

Students deepen their understanding of nutrition and balanced menu planning while continuing to develop preparation, cooking and presentation skills. Practical sessions emphasise food safety, workflow and professional standards. Students practise reviewing dishes and reflecting on performance, preparing for the NEA in Year 11.

Year 11 – Application, Assessment and Professional Practice

Students extend their understanding of menu planning, production planning and client requirements. They develop detailed knowledge of food safety systems, pathogenic bacteria and relevant legislation.

A major focus is the completion of the Non-Examination Assessment. Students research, plan and execute dishes in response to a set brief, demonstrating technical skill, organisation and evaluative ability. Structured revision prepares students for the written examination.

Assessment and Progression

Assessment includes written exam practice, practical evaluations and completion of the NEA. By the end of Year 11, students can apply industry standards confidently, plan nutritious menus and demonstrate professional cooking skills. The qualification supports progression into further education, apprenticeships or employment within the hospitality and catering sector.